



## **Grilled Pear and Parmesan Salad Chardonnay Pairing**

### **Ingredients (Serves 6)**

#### **Vinaigrette**

¼ c. white wine vinegar  
2T Darms Lane Chardonnay  
2/3 cup extra virgin olive oil  
1/8 tsp. black pepper  
½ tsp salt  
1/8 tsp sugar

#### **Pears**

6 oz shaved parmesan  
8oz Mesculin greens  
3 Bartlett pears

### **Method**

Combine vinaigrette ingredients in blender and run for 30 seconds. Slice Bartlett pears lengthwise into 1/8ö thick. Brush with olive oil and sprinkle with salt, pepper and sugar. Using hot outdoor grill, grill first side lightly for 10 seconds, flip and grill the second side for 10 seconds. Flip and rotate pear slice 90 degrees to obtain grill marks. Grill for 5 seconds each side. Lay pears on plate. Combine greens and parmesan in a bowl. Drizzle dressing and toss until lightly coated.

Serve with a glass of Darms Lane Chardonnay!

*Recipe created by Chef Brendon Morell*